

GREENWOOD

NORTH SYDNEY | AUSTRALIA



FUNCTIONS & EVENTS AT GREENWOOD

SEPTEMBER 2020

COVID-19 SAFE HOUSE POLICY & HOW IT AFFECTS YOUR FUNCTION

As a group, Tilley & Wills are taking all possible measures to prevent the spread of COVID-19 and ensure that our patrons, staff and suppliers of Bistro Mosman, The Buena, Clovelly, Greenwood Hotel and Verandah Bar remain protected from the possible spread of COVID-19.

We'd like to assure you that our function room layouts, seating layouts and our function menus will be adjusted to ensure all health regulations and social distancing guidelines are met to provide a safe environment for you and your guests.

Our policy is to be as flexible and as accommodating as possible, and should you need to adjust or cancel a function booking due to COVID-19, we will do everything we can to ensure a smooth transition for you, including refunding deposits paid.

Tilley & Wills Precautionary Measures Include:

- All FOH and BOH staff must complete the Australian Government Department of Health's online training in infectious diseases
- Revised and regular training of best workplace practices, with implementation of additional COVID-19 Safe House policy
- Regular monitoring of Australian Government Department of Health regulations to ensure the latest advice is being adhered to

Rigorous Hygiene Measures Include:

- Sanitiser stations at entry and exit points, as well as throughout the venue
- Digital beverage and wine menus
- Removal of communal items such as straws, menu sleeves and cutlery
- Daily deep cleaning of venue
- Regular sanitisation of high touchpoint areas
- Commercial dish and glass washer sanitise cycle at 82-degree cycles

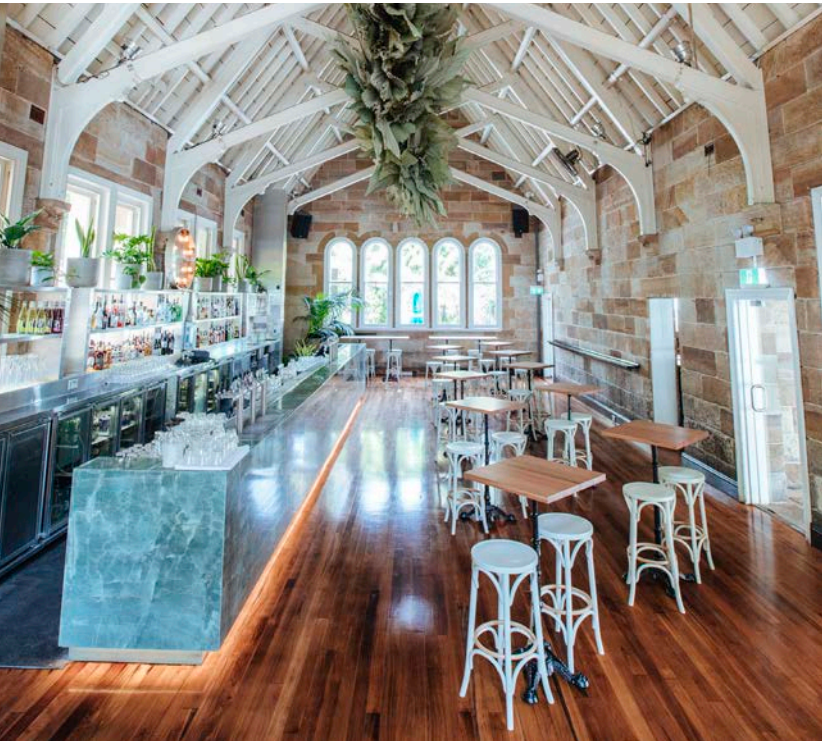
Updated Venue Layout & Structure:

- Tables spaced minimum 1.5m apart
- Gaming patrons minimum 1.5m apart
- Compliance with restrictions on internal and external capacities as well as maximums per table
- Social Distancing signage around all bar areas
- All guests must be seated, with no standing or mingling
- COVID-19 Safe House Policy and other health and hygiene information displayed throughout the venue
- Limited capacity in lifts (where applicable)

Updated Conditions of Entry:

- All patrons', staff and suppliers' details will be collected at entry, and kept for 28 days
- Patrons, staff and suppliers will be denied entry if showing signs or symptoms of COVID-19
- All patrons, staff and suppliers are encouraged to download the COVID-19 app

We'd like to thank you for your continued support and compliance with our COVID-19 Safe House Policy. We look forward to welcoming you back to our restaurants and pubs.



THE CHAPEL

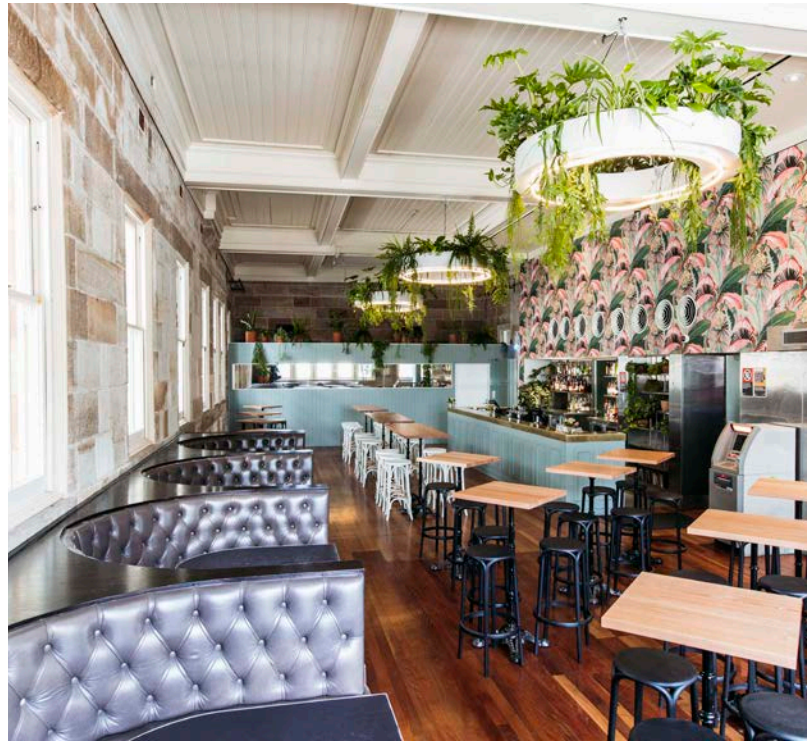
The Chapel is the Greenwood Hotel's largest space and is located in the eastern wing of the building. This wide, rectangular space features polished floorboards, a cathedral ceiling and tall arched windows. Ideally suited to corporate events, launches, large celebrations and birthdays, the Chapel can comfortably accommodate a dance floor space as well as seating and tables. Booking of the Chapel can include a portion of either the Northern or Southern courtyard space upon request.

CAPACITY

70 seated

80-350 standing

1000 standing with portion of courtyard



LOUNGE BAR

The Lounge Bar is Greenwood's newly designed space, located on the western wing of the venue. With leather booth seating, feature planting, high south-facing windows and polished floorboards throughout, this room is perfectly suited to small birthday parties, intimate celebrations or casual work drinks. Booking of the Lounge Bar can include a portion of the courtyard space upon request.

CAPACITY

70 seated

120 standing

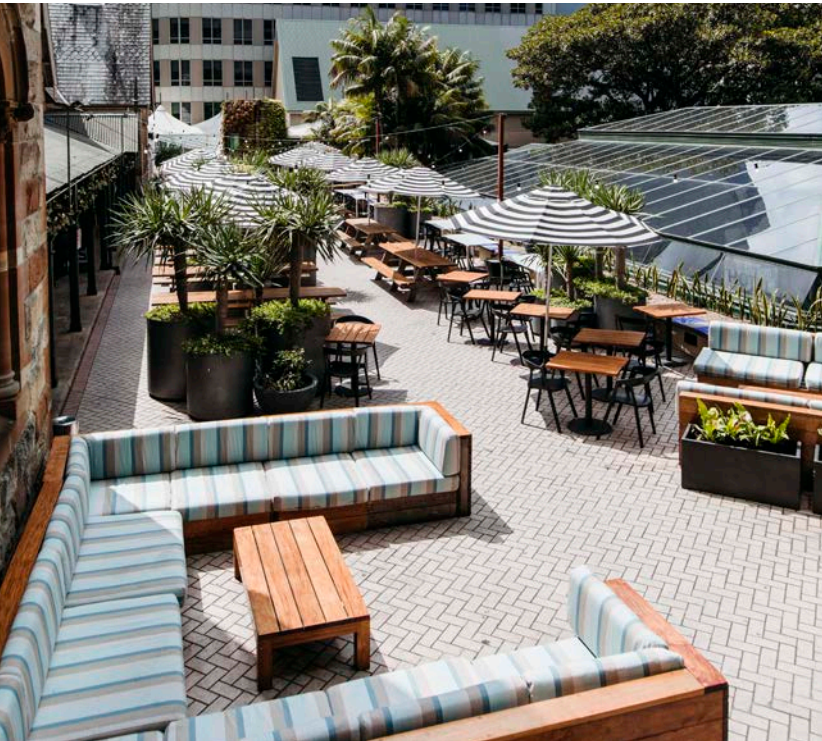
500 standing with a portion of courtyard

INDOOR

THE SPACE

Room capacity, layout and event style are subject to restrictions at the time of your function.





SOUTHERN COURTYARD

The Southern Courtyard is the smaller of our two outdoor areas and features an undercover awning section as well as several outdoor picnic style tables.

CAPACITY
150 seated
500 standing



NORTHERN COURTYARD

Being the largest setting on the Greenwood grounds, our Northern Courtyard is drenched with sunlight all day, and offers sunset glimpses in the early evening. Embraced by three sandstone walls, and watched over by our Chapel's steeple, the area can comfortably accommodate both outdoor sit-down and stand up receptions.

CAPACITY
250 seated
1200 standing

OUTDOOR

THE SPACE

Room capacity, layout and event style are subject to restrictions at the time of your function.



CANAPÉS

LIGHT

Meredith Valley Goat's Cheese Tart, Beetroot Tartar, Pistachio Crumb (V)	4
Truffled Mushroom, Pine Nut Arancini, Salsa Verde, Aioli (V)	4
Sweetcorn Zucchini Fritter, Crushed Avo, Bacon Jam	4
Heirloom Tomato Bruschetta, Goat's Curd, Tapenade, Basil (V)	4
Natural Seasonal Oyster, Ponzu Dressing (GF)	4
Tuna Poke Shooter, Cucumber, Shallot, Wasabi Aioli (GF)	4.5
Crispy Five Spiced Pork Belly, Chilli Caramel (GF)	4.5
Seared Beef Tartar Cracker, Cornichon, Micro Parsley, Truffle Aioli	4.5
Zucchini Flower Frito, Italian Cheeses, Pine Nut, Saffron Aioli (V)	5.5

SKEWERS

Fiore De Latte, Heirloom Tomato, Olive, Basil Aioli (GF,V)	5.5
Satay Chicken, Peanut & Coconut Sauce (GF)	5.5
Chimichurri Wagyu, Aji Verde (GF)	6
Barramundi & Chorizo, Saffron Aioli (GF)	6
Dukkah Spiced Lamb, Cumin, Mint Yoghurt (GF)	6
Spiced King Prawn, Chilli Jam (GF)	6.5

SUBSTANTIAL

Classic Aussie Beef Pie, Beetroot Relish	6.5
Lamb Shank & Rosemary Pie, Tomato Jam	6.5
Chicken Larb Rice Paper Rolls, Perilla Leaf, Baby Cos, Chilli, Nuoc Cham (GF)	7
Miso Eggplant Steamed Buns, Chilli Tofu Jam, Shallot (V)	7
Crispy Pork Belly Steamed Bun, Hoisin, Pickled Lettuce, Peanuts	7
Lamb Gyros, French Fries, Preserved Cauliflower, Garlic Aioli, Gremolata	7
BBQ Pulled Pork Po' Boy, Apple Slaw, Chipotle Aioli	7

TACOS

Smoked Brisket, BBQ Corn, Pinto Bean, Coriander, Salsa Rojo	7
Spiced Squid, Pico De Gallo, Baby Gem, Chipotle Aioli	7
Fried Tofu, Pickled Cabbage, Sour Cream, Chimichurri, Pickled Chilli (V)	7
<i>All Served on flour tortilla (GF on request)</i>	

SLIDERS

Kaarage Chicken, Kim Chi Slaw, Coriander, Sesame Aioli	7
Wagyu Beef, Cheddar, Westmont Pickle, Aioli, Tomato Relish	7
Salt & Pepper Barramundi, Chopped Lettuce, Guacamole, Marie Rose Aioli	7
Falafel, Eggplant Chutney, Harrissa Yoghurt (V)	7

BOXES

Herb Crusted Barramundi, French Fries, Tartare	8
Spiced Squid, Nahm Jim Salad, Tomato, Cashew (GF)	9
BBQ Sesame Chicken, Cucumber, Baby Gem, Chilli, Goma Dressing (GF)	9
Tuna Tataki, Buckwheat Noodle, Pickled Daikon, Yuzu, Puffed Rice (GF)	9
Rigatoni, Braised Beef Cheek, Mushroom Ragu, Cherry Tomato, Chilli, Salsa Verde	9

SWEET

Rocky Road Truffle (GF)	5.5
Bambini Gelato Cone	5.5
Choc Brownie, Peanut Brittle, Mascarpone	5.5
Banoffee Pie	6
Cheesecake Tart, Blueberry, Chambord	6



Our Food & Beverage options require advance notice and minimum pax applies. Enquire for further information.

All function menus will be adjusted to ensure compliance with Government Health guidelines at the time of your function.

FOOD

METRE PIZZA

METRE LONG PIZZA BOARDS

REGULAR BASE 75

GLUTEN FREE BASE 85

PIZZA PACKAGE

50 PER HEAD

ALL YOU CAN EAT PIZZA

Your choice of 6 flavours.

PLUS:

Truffled Mushroom, Pine Nut Arancini, Salsa Verde, Aioli (V)

Fries, Aioli (V)

Mixed Leaf Salad (V, GF)

Gluten free bases available on request.

Conditions apply.

ASSORTED PIZZA FLAVOURS

MEDITERRANEAN (V)

Grilled Eggplant, Zucchini, Air-dried Cherry Tomato, Kalamata Olives, Goat's Chevre & Basil

MARGHERITA (V)

Fiore De Latte, Fresh Tomato & Basil

TONY PEPPERONI

Pepperoni, Mozzarella, Oregano & Parmesan

CHILLI CARNI

Pulled Beef, Mushroom, Ricotta, Cherry Tomato, Jalapeno & Chimichurri

HAWAII FIVE-O

Double Smoked Ham, Caramelised Pineapple & Rosemary

SICILIANA

Prosciutto, Bocconcini, Rocket, Parmesan & Vincotto

BRESAOLA CARPACCIO

Wagyu Bresaola, Potato, Pickled Mushrooms, Roast Garlic & Truffle Aioli

PORTUGUESE CHICKEN

Marinated Chicken, Onion, Olive, Cherry Tomato, Fresh Oregano & Peri-peri Sauce

SPICY PRAWN & SAUSAGE

Chilli, Cherry Tomato, Garlic, Parsley & Saffron Aioli



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FOOD

Our Food & Beverage options require advance notice and minimum pax applies. Enquire for further information.

GRAZING BOARDS

SERVES 10-15

ANTIPASTI (GF available) 170

Pork & Fennel Sopressa, Wagyu Bresaola, Jamon Serrano
Olives

Semidried Tomato, Grilled Eggplant, Artichoke,
Cornichorns, Fior De Latte

Beetroot Relish & Grilled Flat Bread

GF AVAILABLE ON REQUEST - ADDITIONAL \$20

CHEESE 170

Cheddar: Pyengana tas-cow

Blue: Fourme d'ambert france-cow

White mould: Lingot D'argental-france-cow

Wash rind: Arpea-spain-sheep

All cheese served with a selection of Artisan Lavosh, Seasonal
Fruits, Chutney, Nuts & Quince Paste

GF AVAILABLE ON REQUEST - ADDITIONAL \$20

GRAZING TABLE

SELECTION OF ANTIPASTI & CHEESE

15 PER HEAD | MIN 100 PAX

Styling options available based on your preference.

PLATTERS

SERVES 5-10

CALAMARI 70

Salt & Pepper Calamari, Sriracha Aioli & Lemon (GF)

SPICED KOREAN CHICKEN WINGS (GF) 70

CHURROS 70

Served with Bittersweet Chocolate Sauce

SUSHI 100

Assorted selection (vegetarian available)

STATIONS

TACOS 170

40 PER SERVE

All served with wheat tortilla (GF available)

Pulled Beef Brisket, BBQ pork, Sweet Corn
& Pinto Salsa, Avocado, Jalapeno & Lime Slaw

DONUT WALL 5ea original | 6ea glazed

Minimum 50 donuts

(mix of original and glazed available)

All function
menus will be adjusted to
ensure compliance with
Government Health guidelines
at the time of your
function.



FOOD

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minimum pax applies. Enquire for further information.

PICNIC BANQUET

55 PER HEAD | SELF-SERVE

CHOOSE TWO OF THE FOLLOWING DISHES

Lemon Infused Roast Chook, Duck fat Rostis, Jus Gras, Truffle Butter

Seared Peppered Beef Fillet, Roasted Root Vegetables, Confit Vine Tomato, Horseradish Cream

Porchetta, Fennel, Pistachio, Sweet Potato, Balsamic Apple Sauce

Whole poached Tasmanian Salmon, Kale, Garlic, Chili, Almonds

Comes with a selection of 3 house salads and sourdough rolls

VEGETARIAN OPTIONS AVAILABLE ON REQUEST

TO BE SERVED BETWEEN 12:00 - 12:30PM

MIN 40 - MAX 80

MONDAY - THURSDAY

(peak period restrictions apply)

SET MENUS

AVAILABLE FOR FUNCTIONS OF 30 - 130

All items are served as alternate drop.

THE DEAN'S BANQUET 65 PER HEAD
ITALIAN BREADS + ENTREE + MAIN

THE HEADMASTER'S FEAST 80 PER HEAD
ITALIAN BREADS + ENTREE
+ MAIN + DESSERT

VEGETARIAN OPTIONS AVAILABLE ON REQUEST



SELECTION OF ITALIAN BREADS

Potato, Rosemary & Anchovy
Serrano, Rocket & Parmesan

ENTREES | CHOOSE 2

Spiced Squid, Aromatic Leaf, Bean Sprouts,
Cherry Tomato, Chilli, Cashew & Sriracha Aioli (GF)

Crispy Duck, Red Cabbage, Orange, Hazelnuts, Parmesan,
Puy Lentil & Sherry Dressing (GF)

Tuna Tataki, Black Rice Noodle, Soybean, Daikon, Radish,
Snow Pea, Wild Rice Crisps, Yuzu Dressing & Wasabi Aioli (GF)

MAIN | CHOOSE 2

Black Angus Scotch Fillet, Hand Cut Chips, Confit Tomato,
Bearnaise and Peppercorn Jus (GF)

Shepherd's Pie, Peas, Broccolini, Gremolata,
Smoked Eggplant Puree & Pecorino Crust

Grilled Tasmanian Salmon, Chinese Broccolini, Brown Rice,
Shimji Mushrooms, Wakame & Yuzu Aioli (GF)

DESSERT | CHOOSE 2

Sticky Toffee Pudding, Butterscotch Sauce,
Candied Walnuts & Double Cream

Creme Brûlée, Cardamon, Orange
& Pistachio Biscotti

Selection of Farmhouse Cheeses, Quince
Paste, Lavosh & Seasonal Fruit

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FOOD



PACKAGES

PREMIUM PACKAGE

2 HOURS 50 PER HEAD

3 HOURS 60 PER HEAD

BTW Sparkling | South Eastern Australia
BTW Pinot Grigio | South Eastern Australia
BTW Cabernet Merlot | South Eastern Australia

James Boag's Premium Light
House Tap Beers (subject to room choice)
Soft Drinks & Juices

PLATINUM PACKAGE

2 HOURS 60 PER HEAD

3 HOURS 70 PER HEAD

Villa Sandi 'Il Fresco' Prosecco | Veneto IT
Baby Doll Sauvignon Blanc | Marlborough, NZ
Bouchard Aine Rosé | Burgundy, France
Geoff Merrill Shiraz | McLaren Vale, SA

All Draught & Packaged Beers
Mineral Water, Soft Drinks & Juices
House Spirits & Mixers

**Additional hours available on request | No shots*

DELUXE PACKAGE

2 HOURS 150 PER HEAD

3 HOURS 180 PER HEAD

Veuve Clicquot | Champagne, France
Howard Park Chardonnay | Margaret River, WA
Majella Riesling | Coonawarra, SA
Château Roquefeuille Rosé | Provence, France
Deliverance Pinot Noir | Waipara, NZ
Teusner 'The Family' Shiraz | Barossa Valley, SA

Unlimited Cocktail of your choice
(Aperol Spritz | Espresso Martini | Margarita)

House Spirits & Mixers

All Draught & Packaged Beers

Mineral Water, Soft Drinks & Juices

BAR TAB

A bar tab can be set up prior to your arrival.

A valid ID and credit card is required to be held behind the bar as security. Bar tabs can be set up with requested beverages and a monetary limit, or alternatively you can arrange an open tab for the duration of your event.

PAY AS YOU GO

The Greenwood Hotel can facilitate a pay as you go option for guests.

Our Food & Beverage options require advance notice and minimum pax applies. Enquire for further information.

DRINK





ADDITIONAL

Greenwood Hotel offers a range of services to ensure your event is a memorable one.

DJs

Photobooth

Photographer + USB with photos

Transport

Event stylist

21ST BIRTHDAYS

Minimum 2 security guards

Minimum food requirements

SECURITY

Professional security guards are provided

Monday - Friday free of charge.

Weekend functions require 1 guard

per 100 guests at a charge of \$40 per hour.

ENTERTAINMENT

Greenwood's resident DJs will happily entertain you and your guests. Prices may vary, and are at your own cost.

Alternatively, we welcome you to invite your own DJ, who will have full access to our equipment - Microphone free of charge, DJ Equipment Hire \$100 (subject to availability).

Live music and bands are permitted, however please be advised this is suitable for indoor performance only unless with prior consent of the Hotel. Bands must supply all of their own equipment, and performance is only suitable when a function has exclusive use of the area.

Any extra audio visual equipment will be at the client's cost unless prior arrangement. All equipment must be returned in the same condition at the end of a function or an extra fee will be charged.

Any additional equipment required for your event can be organised with our Events Team, additional costs may apply



OUR SISTER VENUES

VERANDAH
BAR & RESTAURANT



verandah.com.au | Sydney

THE CLOVELLY HOTEL



clovellyhotel.com.au | Clovelly

THE BUENA



thebuena.com.au | Mosman

Bistro Mosman



thebuena.com.au/bistromosman

GREENWOOD



(02) 9964 9477 | functions@greenwoodhotel.com

greenwoodhotel.com

36 BLUE STREET, NORTH SYDNEY NSW 2060



TILLEY & WILLS

HOTELS

